



**Indiana State  
Department of Health**  
*An Equal Opportunity Employer*

**Mitchell E. Daniels, Jr.**  
*Governor*

**Judith A. Monroe, M.D.**  
*State Health Commissioner*

**DATE:** August 17, 2009

**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer

**FROM:** A. Scott Gilliam, MBA, CP-FS  
Manager, Food Protection Program

**SUBJECT:** Kraft Foods Global, Inc Recall

**SUGGESTED**

**ACTION:** Class II Recall; Frozen Pepperoni and Sausage Pizza Products Due To an Undeclared Allergen; Recommend notification of affected stores via phone, fax or e-mail.

From the information provided by USDA, the product being recalled was distributed in the State of Indiana. The product was produced on July 19, 2009, and distributed to retail establishments. Detail information is not available at this time. In addition, if any recalled product is found, please notify this office at 317-233-7360.

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**Wisconsin Firm Recalls Frozen Pepperoni and Sausage Pizza Products Due To an Undeclared Allergen**

Recall Release  
FSIS-RC-044-2009

**CLASS II RECALL**  
**HEALTH RISK: LOW**

Congressional and Public Affairs  
(202) 720-9113  
Peggy Riek

**WASHINGTON, Aug. 17, 2009** - Kraft Foods Global, Inc., a Medford, Wis., establishment, is recalling approximately 8,000 pounds of frozen pepperoni and sausage pizza products because they may contain an undeclared allergen, soy protein concentrate, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The following product is subject to recall: [[View Labels](#), PDF Only]

- 17.2-ounce packages of "KRAFT, JACK'S Original, SAUSAGE & PEPPERONI PIZZA, MADE WITH PORK, CHICKEN & BEEF," which may bear a "TOMBSTONE ORIGINAL 12 PEPPERONI PIZZA" label on the back of the product. Any products bearing a "JACK'S" back label are not subject to the recall.

The frozen pepperoni and sausage pizza products are packaged on a cardboard disc and wrapped in clear plastic. These packages bear the product number "7192100519," a Julian lot code number "09320," and the USDA mark of inspection, with establishment number "EST. 2461" ink-jetted on a white paper label on the back of the product.

The products were produced on July 19, 2009, and distributed to retail establishments in Illinois, Indiana, Iowa, Kansas, Kentucky, Michigan, Minnesota, Missouri, Montana, Nebraska, North Dakota, Ohio, Oklahoma, South Dakota, Tennessee, Washington and Wisconsin.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers (including restaurants) of the recall and that steps are taken to make certain that the product is no longer available to consumers.

The problem was discovered by the company. FSIS has received no reports of adverse reactions due to consumption of this product. Anyone concerned about an allergic reaction should contact a physician.

Media with questions about the recall should contact company Senior Manager Adrienne Dimopoulos at (847) 646-4538. Consumers with questions about the recall should contact the company's Response number at (800) 394-6989.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](http://AskKaren.gov). The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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**Food Safety Questions? Ask Karen!**

FSIS' automated response system can provide food safety information 24/7

[www.fsis.usda.gov](http://www.fsis.usda.gov)

Last Modified: August 18, 2009

USDA Recall Classifications	
<b>Class I</b>	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
<b>Class II</b>	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
<b>Class III</b>	This is a situation where the use of the product will not cause adverse health consequences.